



**Aperitif**

<b>Bellini</b> – <i>white peach and Prosecco classic</i>	£5.50
<b>Coconut &amp; Mango Daiquiri</b> – <i>refreshing Aluna coconut rum cocktail</i>	£8.75
<b>William Chase Gin</b> of the Month & Double Dutch tonic	£5.50
<b>Freestar 0%</b> beer - <i>fresh and citrusy</i>	£4.50

**Nibbles**

House breads, <i>extra virgin rapeseed oil, balsamic</i>	£4.00
Devilled Whitebait, <i>tartare sauce</i>	£6.00
Pork, Fennel & Garlic Scotch Egg, <i>Bloody Mary ketchup</i>	£6.50
Black Pudding Croquettes, <i>apple sauce</i>	£6.00

**Starters**

Jersey Royal & Leek Soup, <i>smoked salmon chive sour cream, crusty bread</i>	£6.00
Smoked Salmon, <i>warm tattie scone, sour cream, chives</i>	£8.00
Celeriac & Isle of Mull Fritters, <i>celeriac remoulade</i>	£6.50
Chicken Liver Parfait, <i>onion jam, sourdough toast</i>	£7.50
Twice-baked Double Barrell Cheese Souffle', <i>chicory &amp; sweet pickled celery</i>	£8.00
Air-dried Beef, <i>grilled white peaches, rocket, balsamic dressing</i>	£8.00
Soused Cornish Mackerel Fillet, <i>beetroot &amp; horseradish crème fraiche</i>	£7.50

**Mains**

Crispy Battered Haddock, <i>chunky chips, minted peas, tartare sauce</i>	£14.50
British Brisket Burger, <i>cheese, bacon, ruby slaw, baby gem, fries, onion relish</i>	£14.50
	<i>Add a fried hen's egg</i> £15.50
	<i>Truffle Gloucester and Aspen fries</i> £18.50
Bubble & Squeak, <i>field mushroom, poached egg, her dressing</i>	£14.00
	<i>Add pork and fennel sausages</i> £16.50
Crab Mac 'n' Cheese, <i>shaved fennel salad, green goddess dressing</i>	£16.50
Apricot, Squash & Toasted Chickpea Tagine, <i>pomegranate couscous, almond yogurt, flat bread</i>	£14.00
	<i>Add grilled harissa quail</i> £18.00
Roasted Chalk stream Trout Fillet, <i>mussel, white wine &amp; cream chowder, sorrel, samphire</i>	£17.50
Chicken, Ham Hock, & Leek Pie, <i>spring greens, buttery mash</i>	£14.50
8oz Ribeye, <i>with wilted spinach &amp; creamy wild mushrooms, crispy onion rings, chunky chips</i>	£25.50

**Sunday Roast**

<i>Served with roast roots &amp; potatoes, Yorkshire Pudding, cauliflower cheese, spring greens &amp; pan gravy</i>	
Aged Sirloin of Beef	£19.50
Slow Roasted Pork Belly	£17.50
Slow Cooked Shoulder of Lamb	£17.50

**A bit on the side**

Spring Greens	Bubble & Squeak	French fries	£3.50ea
Fennel & Watercress salad	Buttery Mash	Chunky chips	
Aspen Fries	Peas, Bacon & Truffle Dressing	Braised Puy Lentils	
Crispy Onion Rings	Pomegranate Couscous		

**Please note:** As not all of our ingredients are listed please ask a member of the team about any dietary or allergen requirements. Game may contain shot and fish may contain bones.

A 10% discretionary service charge will be added to your bill



### Pudding

Rhubarb & Ginger Steamed Pudding, custard	£7.00
<i>W. Monastrell, Dulce DO Yecia, Spain</i>	£8.50
Tiramisu, brandy snap	£7.00
Apple & Cinnamon Pie, clotted cream	£7.00
<i>W. Sandeman, 10yrs Tawny Port, Portugal</i>	£7.00
Pineapple Tart Tatin, coconut sorbet	£8.00
<i>W. Chateau Delmond, Sauternes</i>	£9.50
Coffee & Chocolate Truffles	£5.00
British Artisan Cheese plate, crackers, grapes, chutney	£12.00
<i>Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth &amp; Golden Cross</i>	
Selection of dairy ice-creams & sorbets – three scoops	£6.00
<i>Vanilla - Chocolate – Strawberry – Salted Caramel</i>	
<i>Blackcurrant – Lime – Lemon - Mango</i>	
Add a scoop of ice cream	£2.00

### After dinner cocktails

Espresso Martini - Belvedere Vodka, FAIR café liqueur, cold brew espresso	£9.00
Side Car – Hennessy VS Cognac, Giffard Triple Sec, sugar, pressed lemon	£9.75
Old Fashioned – vanilla-infused Old Forester Bourbon, cocoa bitters, orange, muscovado sugar	£8.75

### Stickies

	100ml
Monastrell, Dulce DO Yecia, Spain	£8.50
Sandeman, LBV Port, Portugal	£6.00
Sandeman, 10yrs Tawny Port, Portugal	£7.00
Chateau Delmond, Sauternes	£9.50

### Digestifs

	<b>25ml</b>
Armagnac, Baron de Sigognac VSOP 40%	£4.25
Armagnac, Baron de Sigognac 20 years old	£7.50
Cognac, Hennessy XO, 40%	£11.00
Cognac, Maxime Trijol VSOP, 40%	£4.50
Cognac, Maxime Trijol XO, 40%	£13.00
Cognac, Hine Cigar Reserve 40%	£9.00
Cognac, Leyrat Elite XO, 40%	£14.00
Rum, J Bally, 43%	£9.00
Tequila, Casamigos Añejo, 40%	£5.75
Speyside Whisky, Tamdhu 10yrs, 40%	£4.75
Islay Whisky, Arberg 10yrs, 46%	£5.25
Lowland Whisky, Auchentoshan Three Wood, 43%	£5.75

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